



HIGHLAWN PAVILION

\$100 PRIX FIXE GROUP DINNER MENU

APPETIZERS

Roasted Beet Salad
Blood Orange, Frisée, Sumac Yogurt

Fresh Mozzarella
Piquillo Peppers, Aged Balsamic

Iced Oysters on the Half Shell with Mignonette

Penne Pasta, Seasonal Vegetables and Mushrooms
in a Light Tomato Sauce

Organic Field Greens with Shaved Root Vegetables,
Champagne Vinaigrette



ENTRÉES

Norwegian Salmon
Baby Bok Choy, Soba Noodles with Peanut and Coconut,
Miso-Ginger Sauce

Tamarind Glazed Red Snapper
Sticky Rice, Pickled Bok Choy, Thai-Curry Sauce

Local Raised Chicken
Braised Napa Cabbage with Bacon and Curry Essence,
Hen of the Woods Mushrooms, Maple Mustard Sauce

Grilled Filet Mignon
Mashed Potatoes, Haricots Verts, Bordeaux Wine Reduction



DESSERT

Highlawn Pavilion Dessert Sampler

Coffee & Tea

\$100 PER PERSON
PLUS TAX & SERVICE CHARGE

(Available for up to 25 guests – Please contact our banquet department for larger groups)